



UNDERSTANDING

CEASEFIRE KITCHEN FIRE SUPPRESSION SYSTEMS RANGE

And the significance of global standards, green suppression technologies, & why they matter to businesses and risk insurers



EN 17446

bsi.
Tested

CEASEFIRE KITCHEN FIRE SUPPRESSION SYSTEMS

Multi-certified. Insurer-aligned. Proven Protection.

Ceasefire UK provides a multi-certified, insurer-aligned range of kitchen fire suppression systems for commercial and residential environments. With **UL 300, LPCB (LPS 1223), EN 17446,** and **EN 16282-7** compliance, all recognised within the **RISC Authority / FPA** framework, Ceasefire systems offer high reliability, strong insurer acceptance, and proven loss-mitigation performance.





CEASEFIRE

A Global Fire Safety Conglomerate

Ceasefire UK is an offshoot of a global fire safety conglomerate that is a leading manufacturer of a 360° - integrated range of world-certified firefighting solutions that today protect millions of lives and safeguard assets across the globe.

www.ceasefire.co.uk

CEASEFIRE UK

Where We Stand Today

Established to serve the evolving needs of the UK fire trade, **Ceasefire Industries UK Ltd** focuses on delivering a comprehensive portfolio of advanced fire fighting solutions designed to meet the highest international standards in the country.

The company's product range includes high-performance **fire extinguishers**, specialized **in-panel fire suppression systems** for electrical hazards, and cutting-edge **kitchen fire suppression** technologies developed for modern commercial environments.

Every Ceasefire fire suppression system is purpose-built by our **in-house design team**, precisely aligned to the layout and fire risks of its operating environment.

By combining global manufacturing strength with deep local market engagement, Ceasefire has a strong nationwide network of **150+ trade partners** and **continues to expand** this ecosystem across new regions and markets in the UK. The company works closely with its distributors, fire safety professionals, and service providers to ensure that advanced fire protection solutions are widely accessible and supported by dependable supply, technical expertise, and consistent quality.

Driven by innovation, stringent quality control, and internationally recognized certifications including **UL, LPCB, BSI, BS EN 1866, UKCA-MER, UKCA-PED, EU-MED, PED, VDS, FM GLOBAL** and **ISO 9001**.





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Our quest is to continuously strengthen our position as a trusted partner in the UK Fire Protection industry by helping businesses, institutions, and public spaces with our world-certified, universally-trusted fire fighting solutions.



OUR KITCHEN SYSTEMS

At a Glance

SYSTEM TYPE	CERTIFICATIONS & COMPLIANCE
<p>Ceasefire UL Listed + LPCB Certified + EN 17446 Compliant system with greenest agent in the category with mechanical, electrical, and hybrid detection options.</p>	  EN 17446 EN 16282-7
<p>Ceasefire LPCB Certified systems in watermist and wet chemical as agents with most advanced heat sensing tube based detection.</p>	 EN 16282-7
<p>Ceasefire BSI Tested Residential Kitchen Fire Suppression systems in watermist and wet chemical as agents.</p>	

These certifications align with and meet the benchmark standards referenced by RISC Authority and Fire Protection Association (FPA), ensuring that the systems adhere to recognised fire protection frameworks adopted across the UK.



A DEEP DIVE INTO OUR

Kitchen Fire Suppression Range



EN 17446 | EN 16282-7

UL + LPCB + EN 17446 Certified Systems

Advanced commercial kitchen fire suppression systems offering a rare combination of UL 300 listing, LPCB (LPS 1223) approval, and EN 17446 compliance with electrical, mechanical, & hybrid detection options with the greenest extinguishing agent in the category.



EN 16282-7

LPCB Certified Systems

LPCB certified kitchen suppression systems featuring the most advanced heat sensing tube-based detection and available with Wet Chemical and Watermist agents.

bsi. Tested

BSI Tested Residential Kitchen Suppression Systems

Residential kitchen fire suppression systems automatic systems which will Unobtrusively merge with your kitchen layout. The system is tested by BSI, available in Watermist and Wet Chemical variants, engineered to provide automatic fire suppression for domestic kitchen environments.





EN 17446 | EN 16282-7

UL LISTED + LPCB CERTIFIED + EN 17446 COMPLIANT

Kitchen Fire Suppression System

This multi-certified commercial kitchen suppression system is a cutting-edge, automated, engineered solution that is designed to address the unique fire risks that a commercial kitchen environment poses.

Offered with the choice of mechanical, electrical, and hybrid activation, the system is based on stored pressure technology and comes with the greenest extinguishing agent in the category.

What it means for Risk Insurers?



Explore More



Specially designed to mitigate fire risks in commercial kitchens on a wide variety of appliances and fuel types.



Multi-certified (UL 300 + LPS 1223 + EN 17446), ensuring globally benchmarked performance and underwriting confidence.



Fully aligned with EN 16282-7 and NFPA 96/17A guidelines.



Uses a 100% green agent supporting sustainability goals of customers.



Available with mechanical, electrical, or hybrid detection options, allowing configuration as per the requirements.

Certification & Compliance

The system is one a rare combination of global approvals including- UL 300, compliant with **NFPA 96 / NFPA 17A**, and approved under **LPS 1223 standard by LPCB**, while also meeting **EN 17446** requirements for commercial kitchen fire suppression systems.

**EN 17446****EN 16282-7**

UL 300 STANDARD

UL 300, the most critical performance standard governing fire suppression systems designed for commercial kitchens, is a flagship certification that validates the system's capability to effectively control and extinguish fires involving high-temperature cooking oils and grease.

Why it matters?

Test designed for modern cooking fire risks

The test is developed in response to high-temperature oils, solid-fuel appliances, and energy-efficient equipment.

Proven fire knockdown & re-ignition prevention

Tests ensure fires are suppressed and do not reignite, even on hot surfaces.

Wet chemical effectiveness

Validates saponification (chemical reaction that cools and seals burning oil).

System-level testing

Covers nozzles, piping, agent, detection, actuation, and discharge pattern as one integrated system.

Practical impact

Mandatory or strongly preferred by **AHJs, insurers, and global QSR chains**

Reduces business interruption, kitchen damage, and post-fire cleanup

Often a non-**negotiable requirement for international hospitality** brands

EN 17446

EN 17446 provides a harmonised European framework for design, installation, performance, and maintenance of kitchen suppression systems.

Why it matters?

European regulatory alignment

Supports CE-marking logic and compliance in EU and UK markets.

System consistency & engineering discipline

Defines design parameters, spacing, coverage.

Safety beyond suppression

Addresses installation quality, reliability, maintenance intervals, and documentation.

Interoperability with European fire codes

Aligns with EN standards used by fire authorities and consultants.

Practical impact

Increases acceptance by European fire officers and consultants

Reduces design ambiguity and site-specific deviations

Enhances lifecycle safety, not just fire knockdown



LPCB- LPS 1223

LPCB (LPS 1223) is a third-party certification scheme that validates product quality, performance consistency, and manufacturer competence.

Why it matters?

Independent, insurer-backed assurance

LPCB approval is trusted by UK insurers and risk engineers.

Ongoing factory production control (FPC)

Not a one-time test. Ensures every system manufactured matches the approved performance.

Verification beyond minimum compliance

Audits design control, traceability, documentation, and quality systems.

Reduced insurer skepticism

Systems with LPCB approval often face fewer conditions and lower risk premiums.

Practical impact

Higher confidence for insurers, large property owners, and FM/FM Global-style risk managers

Demonstrates manufacturer credibility, not just product capability

Often preferred for high-value or multi-site risks



Key features of the system

1. Multiple Detection Options



The system supports electrical (LHS or probe-based), mechanical fusible link, or hybrid detection configurations, enabling deployment across diverse commercial kitchen environments. This flexibility ensures reliable fire detection and activation based on site-specific risk profiles.

2. Simplified Two-Nozzle Architecture



The system operates with only two nozzle types- a 15° plenum nozzle and a 40° appliance nozzle. This simplified architecture reduces design complexity, minimizes installation errors, and ensures consistent agent distribution across different cooking appliances.

3. Continuous / Overlapping Protection



The system supports continuous or overlapping protection across the entire hood length, ensuring uniform coverage even if appliances are repositioned. This provides consistent fire protection despite changes in kitchen layout or equipment configuration.

4. Spot Protection Capability



Where appliances are fixed, the system can be configured for targeted spot protection using dedicated nozzles. This ensures precise suppression coverage for specific high-risk cooking equipment.

5. Monitorable Stored Pressure Technology



The system uses a true stored-pressure design with direct valve activation, enabling rapid agent discharge. Integrated pressure gauges, switches, and monitoring devices provide continuous system status visibility, ensuring 24/7 readiness and easier inspection for safety teams.

6. Chef-Friendly System Layout



Flexible nozzle placement and universal installation options allow the system to adapt to different hood designs and kitchen layouts. This ensures operational convenience without compromising fire protection coverage.

7. Environmentally Responsible Agent



The system uses a vegetal-origin wet chemical agent designed to rapidly suppress grease fires. The agent is biodegradable, REACH compliant, and free from SVHC substances, supporting environmentally responsible fire protection.

8. Flexible Piping Configurations



Multiple piping options support rapid installation using compression fittings, cost-efficient black iron piping, or manifold-based multi-cylinder systems. These options improve installation efficiency while maintaining system reliability.

9. Continuous Wire Fusible Link Arrangement



The system offers a continuous wire detection arrangement for fusible links, improving detection reliability compared to conventional S-hook configurations and ensuring consistent activation performance.

10. Third-Party System Integration



The system incorporates built-in SPDT/DPDT microswitches within the Mechanical Actuation Unit (MAU), enabling seamless integration with external safety and building management systems without additional relays. This enables automatic shutdown of electrical appliances, gas supply, and ventilation, while triggering alarms or signals to FAS/BMS systems, ensuring a coordinated fire safety response.





EN 16282-7

LPCB CERTIFIED

Kitchen Fire Suppression Systems

Ceasefire's LPCB Certified Watermist and Wet chemical Based Kitchen Fire Suppression Systems are based on highly advanced heat-sensing tube-based detection that provides uniform protection throughout the length of the hood, duct and plenum area.

Based on completely green suppression agents, the system knocks down flames and brings a tremendous amount of cooling effect which prevents re-ignition of hot cooking oils.

What it means for Risk Insurers?



Purpose-built to mitigate fire risks in commercial kitchens with advanced heat sensing tube-based detection.



Available in Wet Chemical and Watermist agent options, preventing reignition and supporting sustainability goals.



Minimizes loss exposure and claim frequency with early detection and rapid flame knockdown.



Certified to LPCB (LPS 1223), providing independently validated performance and enhanced underwriting confidence.



Fully compliant with EN 16282-7, ensuring regulatory alignment and audit readiness.



Explore More

Certification & Compliance

The system is certified by LPCB under LPS 1223, verifying fire suppression performance through controlled fire testing and comprehensive evaluation of critical system components including detection tubing, suppression agents, cylinders, valves, pipework, and discharge nozzles. The certification also entails ongoing factory production control and periodic audits to ensure consistent manufacturing quality and system reliability.



EN 16282-7

Why it matters?

Independent, insurer-backed assurance

LPCB approval is trusted by UK insurers and risk engineers.

Ongoing factory production control (FPC)

Not a one-time test- ensures every system manufactured matches the approved performance.

Verification beyond minimum compliance

Audits design control, traceability, documentation, and quality systems.


Reduced insurer skepticism

Systems with LPCB approval often face fewer conditions and lower risk premiums.




Key features of the system


Advanced Pneumatic Detection Tube

 The system uses a high-grade, multilayered pneumatic polymer detection tube that runs discreetly across the protected area. This tube directly detects heat and activates the system, enabling uniform protection throughout the length of the hood.


Flexible Kitchen Layout Protection

 The system supports flexible appliance placement under the hood, allowing chefs to reposition cooking stations or modify hot and cold zones while maintaining effective fire protection coverage.


True Stored-Pressure Technology

 The system uses true stored-pressure technology that eliminates the need for external cartridges or pump-based mechanisms. This simplifies system architecture and results in lower maintenance requirements and higher operational reliability.


Minimal Post-Fire Downtime

 The suppression agents (Watermist/Wet Chemical) leave no toxic residue and do not damage equipment or kitchen infrastructure, significantly reducing post-incident cleanup and operational downtime.


Flexible Piping Configuration

 Flexible piping configurations allow for a streamlined design and convenient installation that won't interfere with kitchen workflow.

Customisable System Configurations

 The system is available in multiple container capacities and configurations, allowing it to be customised according to the risk profile, kitchen size, and layout.

Advanced Control Panel Integration

 A state-of-the-art control panel which makes it integrable with third party devices, taking the intelligence quotient of the systems a level high.





CEASEFIRE BSI TESTED

Residential Kitchen Fire Suppression Systems

Ceasefire's Residential Kitchen Fire Suppression Systems are automatic heat-sensing tube-based fire suppression systems designed specifically for domestic kitchens, providing reliable fire protection while maintaining the aesthetics of the kitchen environment.

What it means for Risk Insurers?



Specially designed to mitigate fire risks in residential kitchens.



Available in Wet Chemical and Watermist agents, preventing reignition of kitchen fires, while being 100% biodegradable.



Early detection through automatic heat-sensing tube minimises loss exposure and claim frequency.



Compact, discreet design integrates every component and cylinders seamlessly into the kitchen layout.



BSI tested system, providing credible third-party validation and enhanced underwriting confidence.



Explore More

Certification & Compliance

The Ceasefire Residential Kitchen Fire Suppression System is tested by the British Standards Institution (BSI), providing independent verification of system performance, reliability, and safety for domestic kitchen environments.



Why it matters?

Independent fire testing by BSI confirms the system's ability to effectively suppress fires under representative residential kitchen fire conditions.

Critical components like detection tubing, suppression agents, cylinders, valves, pipework, and discharge nozzles are rigorously assessed as part of the complete system.

Verification of system activation and discharge performance, ensuring reliable suppression during fire conditions.

The system is manufactured under strict quality processes to ensure consistent performance, reliability, and operational readiness.



Key features of the system

Multi-agent option



Available in Watermist and Wet Chemical suppression agents, specifically designed to address the most common cooking oil fire risks in residential kitchens.

Automatic Heat Detection



Utilises heat-sensitive pneumatic detection tubing that automatically activates the system when exposed to fire conditions, enabling rapid detection and suppression at the source.

Always-Ready Stored Pressure System



The system is based on stored-pressure technology that is always ready and comes into action instantly when fire is detected.

Compact & Unobtrusive Design



Designed as a compact and unobtrusive fire protection system, with detection tubing, nozzles, and cylinders, integrated within your kitchen space to maintain the aesthetics of modern residential interiors.

Flexible System Configurations



Available in multiple system sizes and configurations, allowing installations to be tailored to different kitchen layouts.

Green Agents



Both Watermist and Wet chemical agents are completely green - 100% biodegradable and free from PFAS/PFOA.



What Makes Our Kitchen Systems Best in the Category?

Ceasefire kitchen fire suppression systems are engineered in accordance with globally recognised fire protection standards, delivering reliable fire detection and suppression for high-risk commercial kitchen environments.

Environmentally responsible suppression agents- Available with Watermist and Wet Chemical agents, both biodegradable, REACH compliant, and free from SVHC substances, delivering effective fire suppression with minimal environmental impact.

Application-specific engineering- Systems are designed by Ceasefire's in-house engineering team, which means the systems are uniquely tailored-made for every kitchen they are installed at, to match kitchen layouts, fire risk zones, and appliances used.

True stored-pressure technology- Enables immediate system activation and reliable agent discharge, with fewer mechanical dependencies compared with cartridge-activated or pump-based systems.

Low maintenance design- Simplified system architecture reduces maintenance complexity and improves operational reliability.

Comprehensive hazard coverage - Designed to protect the entire kitchen hood length, plenum, ducting, and associated cooking appliances.

24x7 automatic protection- Automatic detection and actuation ensure 24-hour fire protection without reliance on manual intervention.

Multi-standard certified systems- Ceasefire Commercial Kitchen Systems are UL Listed, LPCB Approved, and EN compliant, ensuring proven performance and broad regulatory acceptance. Whereas, the Residential Kitchen Systems are tested to BSI, ensuring proven performance on cooking oil fires.

EN 16282-7 compliant design and installation- Systems are engineered and installed in accordance with EN 16282-7, ensuring correct system design, installation, commissioning, testing, and maintenance for fire suppression systems protecting commercial kitchen ventilation systems.



HOW WE ENSURE COMPLIANCE TO

EN 16282-7

Ceasefire commercial Kitchen Fire Suppression Systems meet the EN 16282-7 guidelines that lay forth the technical safety, ergonomic, and hygienic standards for the design, manufacture, and use of kitchen ventilation hoods.

How we comply?

Performance test by top-notch global quality agencies with world-class testing procedures

Ceasefire Commercial Kitchen Suppression Systems undergo rigorous testing by leading global agencies and are certified to UL + LPCB (LPS 1223) + EN 17446 standards.

Installation by trained & certified service technicians

Every Ceasefire Kitchen Suppression System is installed by Ceasefire-trained and certified engineers. Each technician carries a unique ID linked to the Ceasefire portal for verified identification and service accountability.

Takes into account all fire scenarios that all kitchen appliances pose

Systems are tested across a wide range of cooking appliances, fuel types, and grease fire conditions. Testing includes detector activation, suppression discharge, and real-world fire simulations.

All appliances present under the kitchen hood are protected uniformly

Ceasefire Kitchen Fire Suppression systems are tested to ensure that all appliances that are listed as hazard and are present under the kitchen hood are protected from fire equally.

Clear labels displaying compliance with the standard

The Ceasefire Kitchen fire suppression systems wear standard certification labels and DOs and DONTs stickers, making it simple for anyone to use the system and visually identify compliance to EN 16282-7 standard.

Adherence to all applicable national rules and regulations

Every Ceasefire metallic component complies with EN 10088-1 and is made of SS 304 or 316. The extinguishing agent for Ceasefire is environmentally benign and biodegradable.

Additional crucial factors

Ceasefire systems feature a high-reliability detection module designed for commercial kitchen environments. Each installation includes a log book and user manual for easy operation and maintenance. The system supports multiple manual release points and intelligent control panels with third-party integration capabilities.






Watch Video
to Learn More

HOW OUR FIRE PROTECTION SOLUTIONS MATTER FOR

Insurers & Risk Assessors

Kitchen fire incidents often escalate rapidly due to combustible materials, cooking operations, and equipment overheating. Effective first-response fire protection plays a critical role in containing fires at the earliest stage and limiting loss severity.

Tested to UL 300, LPCB (LPS 1223), EN 17446, BSI and compliant with EN 16282-7, our kitchen suppression systems meet the benchmark criteria referenced by RISC Authority and Fire Protection Association (FPA), supporting compliant, independently validated fire risk protection for insurers.

SYSTEM TYPE	CERTIFICATIONS & COMPLIANCE
<p>Ceasefire UL Listed + LPCB Certified + EN 17446 Compliant system with greenest agent in the category with mechanical, electrical, and hybrid detection options.</p>	<p>✓ ✓ ✓ ✓</p> <p>  EN 17446 EN 16282-7</p>
<p>Ceasefire LPCB Certified systems in watermist and wet chemical as agents with most advanced heat sensing tube based detection.</p>	<p>✓ ✓</p> <p> EN 16282-7</p>
<p>Ceasefire BSI Tested Residential Kitchen Fire Suppression systems in watermist and wet chemical as agents.</p>	<p>✓</p> <p>bsi. Tested</p>

Key Takeaways for Risk Insurers

- Rapid fire suppression in kitchens at incipient stage, limiting fire growth and spread.
- Reduced property damage and operational downtime through early fire containment.
- Quality systems that are raising the bar in performance & safety.
- Systems certified to international fire protection standards- UL 300, LPS 1223, EN 17446, BSI and EN 16282-7 that are recognised by RISC Authority/FPA framework.
- Reduced claim frequency and loss severity for insurers while improving overall risk management for insured properties.



Early detection & containment of kitchen fires



Reduced fire frequency & severity of losses



International quality approvals



Recognised by RICS/FPA

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